WHEN MOTHER'S SHIP COMES IN-A SPRING HAT HINT-NOVEL RECIPES-A SALE IN SILK SOCKS

DIFFERENT WAYS TO COOK TRIPE; SAVORY RECIPES BY MRS. WILSON

What to Do With This By-Product of Meat Which Can Help to Reduce the Household Budget-Can Be Served Au Gratin, Made Into a Roast, Fixed Creole Style and in Other Toothsome Ways

By MRS. M. A. WILSON (Copyright, 1819, by Mrs. M. A. Wilson, All rights reserved.)

TRIPE is a by-product and may well be called fancy meat. Few housewives realize that many tempting dishes may be made from this product, which not only reduces the household budget, but also will provide splendid variety.

This meat contains a large amount of gelatinous matter which is easily digested, thus making it a desirable food. Tripe may be purchased both raw and cooked. To prepare the raw tripe cleanse well, washing in three or four waters and scraping off any superfluous fat, Place in a saucepan and add

One onion, One small carrot.

may be used for soups and stocks. Remember, if the tripe is purchased uncooked, it must always be prepared in this manner before using it in any of the recipes that are given The fireless cooker will be found ideal for cooking tripe.

Saute Tripe

with onion or tomato sauce.

Tripe Hash

Chop sufficient prepared tripe to measure one and one-half cupfuls. Place in a saucepan and add One cupful of diced potatoes,

One-half cupful of diced onions. One and one-half cupfuls of boil-

Cook slowly until the vegetables are soft and then season to taste. then wash and look over carefully Add one tablespoonful of finely twenty-five oysters. Season the oysminced parsley.

To serve: Lay a slice of toast on a hot platter and then lift on the salt, hash and cover either with cream or

Broiled Tripe

Broiled tripe is delicious for breakfast. Cut the prepared honeycomb tripe in four-inch squares and then pat dry. Brush with vegetable sauce. Mix well and then line a cooking oil and then broil for six shallow pudding pan with plain in a batter. Fry until golden brown in hot fat and then serve with Holminutes, turning frequently. Lift pastry. Place in the prepared tripe to a slice of toast and serve with and oysters and brush the edges of Hollandaise sauce.

Try a Tripe Roast

through a fine sieve to remove the mps. Place in a bowl and add Two ounces of suet, chopped fine

One-half cupful of finely chopped

Three tablespoonfuls of finely minced parsley,

One-half teaspoonful of thyme, One well-beaten egg.

Two teaspoonfuls of salt,

One teaspoonful of paprika. Mix well and then spread upon

partment of a mill, I have opened

and the money profits take second

is just what I want to forestall. Could you, taking this informa-

one and one-half pounds of tripe. Roll like jelly-roll and fasten with a

very difficult problem.

Valentine Cake

Lovers' Knots and Cupid Sand wiches are three of the good things Mrs. Wilson will give recipes for in her article written for the bene fit of those who are going to enter tain February 14. The article

Will Appear Tomorrow

Of course, every one agrees that the success of a party depends a great deal on the refreshments. They need not be expensive, but they must be tempting and good, and it also helps to have them unusual. Mrs. Wilson had all this in mind when she wrote her article, Don't Miss It.

string. Rub well with shortening and boiling water to cover. Cook and then pat in one-half cupful of slowly until tender and then let cool flour and place in a baking pan. in the liquid. Remove. This liquid Bake for fifty minutes, basting after the first fifteen minutes with

One-half cupful of shortening, One cupful of boiling water, One-half cupful of canned tomatoes rubbed through a fine sieve.

Tripe Au Gratin

Cut one pound of tripe in one inch blocks and then place a layer or Cut the prepared tripe into strips diced stale bread in the bottom of two and one-half inches by three the baking dish. Sprinkle lightly inches long. Season and then roll with salt and finely minced onion in flour and dip in beaten egg and and finely minced parsley. Place a then ir fine bread crumbs. Fry un- one-inch layer of tripe and then retil golden brown in hot fat. Serve peat the seasoning. Repeat the lay- pour on the prepared tripe. Garnish the bread on top. Pour over three pickled beets. cupfuls of thin, highly seasor cream sauce. Bake for thirty-five minutes in a moderate oven.

Tripe and Oyster Pie

This old Colonial dish is served coast during the oyster season. Cut one pound of tripe in tiny dice and add ters and tripe with One and one-half teaspoonfuls of

One teaspoonful of white pepper,

Three tablespoonfuls of finely minced parsley,

Two tablespoonfuls of grated

Add two cupfuls of thick cream the pastry with cold water. Cover with top covering of pastry and brush the top of the pastry with Soak sufficient stale bread in cold cold water. Bake in a moderate water to soften. Press dry, meas- oven for forty-five minutes. This ure two cupfuls and then rub pie is equally good hot or cold.

Tripe and Onions

Cut one-half pound of prepared

Ask Mrs. Wilson

If you have any cookery problems bring them to Mrs. Wilson. She will be glad to answer you through these columns. No porsonal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evening Public LEDGER, Philadelphia.

ficient onions to measure one and one-half cupfuls. Now heat six tablespoonfuls of shortening in a saucepan and add the tripe and onions. Cookly slowly until the onions are soft and then add one cupful of

Oyster and Tripe Stew

strained tomatoes. Season with salt

tripe in tiny dice and then chop suf-

Cut one-half pound of tripe in small squares and then prepare three cupfuls of thin cream sauce. Add the tripe and Two tablespoonfuls of finely

minced parsley, One and one-half teaspoonfuls of

One-half teaspoonful of pepper, Twenty-five prepared oysters. Heat slowly to the boiling point and then simmer for five minutes. Add one tablespoonful of butter and

Tripe and Rice Curry Have ready

Two cupfuls of hot boiled rice. Now place in a saucepan two cupfuls of brown sauce and add Four onions, cut in thin slices.

One cupful of stock or water. Let simmer until onions are tender and then add

One pound of tripe, cut in pieces. Heat until tripe is hot. Now place rice on a hot platter and then ers until the dish is full, having with finely chopped parsley and

One teaspoonful of curry,

Creole Tripe Mince four onions fine and then

place in a saucepan four tablespoonfuls of shortening; add the onions and cook until soft, but not brown. frequently along the New England Now add four tablespoonfuls of flour. Stir to blend well and then Two cupfuls of strained tomatoes,

> One green pepper, minced fine, One-half pound of prepared mush-

One pound of tripe cut into inch blocks. Cook gently for twenty minutes

and then season and serve. Tripe Fried in Batter

Cut the tripe into pieces the size of an oyster and then season and dip in a batter. Fry until golden brown

The Batter

Break one egg in a cup and fill with milk. Place in a bowl and add One and one-quarter cupfuls of

One teaspoonful of salt. One-half teaspoonful of pepper. Beat well to free from lumps.

Pickled Tripe Cut the prepared tripe in strips one inch wide by two inches long

and then place in a china bowl and Four onions cut in rings and par-

boiled. Two bay leaves, One dozen cloves.

Half dozen allspice, and sufficient vinegar to cover. Let stand two days before using.

THE CHARM OF HER 1919 POKE BONNET



There's something about a poke shape irresistibly alluring. This season the milliners have not neglected to take advantage of its charm. The under brim of the hat is of straw braid and the crown and top brim of novelty fabric. The blouse the girl of the picture wears is made of ivory-white heavy crepe silk, and the feature of it is the cut-work embroidery so much in favor for the spring

The What to Do INTHIA: Cynthia to give the young man's intentions since he has so carefully withheld them himself. My dear little girl, don't try to force a man to propose to you, and don't ever ask him if he loves you. Let him tell you. And until he does do not give the impression that you care for him. It is quite all right for the young man to bring his boy friends to your home. Please Tell Me What to Do By CYNTHIA.

To "Curious" I am sorry not to be able to oblige you, but I have never heard that version

Refer to the girls' club section of the War Camp Community Service, in the Widener Building, for information about how girls can assist in the program of entering the enlisted men in the various

Able to Walk Alone

Dear Cynthia—When going out with a boy friend is it necessary for me to take his arm at all? Please print what one should may when her dancing part-ner thanks her for a dance. MARY JANE.

When going out with a young man it is never necessary for you to take his arm unless it is very slippery or you are so sick you are not able to walk

When a man thanks a girl for a dance she can graciously say "I am glad you enjoyed it. I did, too," or something to that effect.

Should Girls Dance

Dear Cynthia-Have just read N. M. Dear Cynthin—Have just read N. M.
M.'s letter in your column and would like to venture my opinion on dancing.
N. M. M. I do not think there is any real harm in dancing. I do not dance myself, as I thought that I would never care to and, therefore, I never tried it. Perhaps I am somewhat like Cynthia—ist back and profit by others. Dancing leads to many paths in life, good and bad. But I should say, "Dance on." It is a real fascinating game as long as you act sensibly about it. I think as much of a girl who dances as one that does not. There are very many girls who are not allowed to dance, more so in the South, but are allowed to go to

Love Before Business

The salary of the Lord Lieutenan of Ireland is \$100,000 a year, or \$25.00 more than is received by the Presiden of the United States. A very artistic table runner can be made from a remnant of brocade bordered with broad bands of velvet.

There is no way to tell just when the various companies are coming home, as no one really knows until they are nearing the Atlantic shore and definite information is given out. Wish I could be more helpful. F. C.

ONLY WORLD FAMOUS

HER BOY BACK FROM FRANCE A Whole Trainful of Men and Women Watched, but Nothing Eleg.

WHEN A MOTHER WELCOMED

in the World Mattered-Only Those With Boys in the War Knew What It Really Meant

A LMOST in a body the train windows flew up and heads disappeared out into the sunshiny February afternoon. Some one toward the end of the car had started it and—

There have been plays of course high with grand emotion, but our play suddenly staged there on the little tears and the kisses said.

In a minute it was over—that is if There have been plays of course high with grand emotion, but our play suddenly staged there on the little gray weather-beaten station platform—Ah. dear reader, I only hope some time your train will stop at a high moment such as ours did.

It was not so much the quiet-looking khaki soldier who limped slowly
down the station platform; it was the
mother who stood there—transfixed—
to greet him. I have seen joy—
earthly joy we will call it—but we who
were in the windows saw heaven itself there as plain as the light of day,
in the eyes of a little gray-haired
mother. Half of the little town had
turned out to greet the returning waring khaki soldier who limped slowly down the station platform; it was the mother who stood there—transfixed—to greet him. I have seen joy—earthly joy we will call it—but we who were in the windows saw heaven itself there as plain as the light of day, in the eyes of a little gray-haired mother. Half of the little town had turned out to greet the returning warrior, but when the tall, slim boy, with two gold stripes on one sleeve and two on the other, made his slow, painful way down the wooden platform, there was no shout. There was a hush, and those in the train windows were as quiet as the others, They waited for that mother to welcome her boy.

NEITHER of them said a word.

And then the boy was in his mother's arms, or was she in his? Ah, we should the currain goes down the currain goes down the currain goes down the currain goes down.

mother's arms, or was she in his? Ah. you give when the curtain goes down what mattered! Oh, how she kissed on the play that grips the heart and him, and oh, how the tears streamed leaves strange melodies singing in it.

In a minute it was over—that is if moments like these ever do die. There was a cheer and a shout and the men and women and the boys and girls were shaking his hands and he was wiping away the tears in his own syes that he was not ashamed of and laughling though them and exerciting the second shall a second second.

Adventures With a Purse

fine brussels net—fine enough to keep out all small insects—and should be at least two yards long and a yard and one-half wide. The edge should be bound with ribbon two inches wide so that the weight of the ribbon will keep the net from blowing out of place on a breezy day. Small weights may be sewed to the corners of the alumber net if desired. How about the serge dress you bought early in the fall? It's probably as good as new except that it has ably as good as new except that it has lost a bit of its freshness. A new vest or collar would change the whole appearance. I'll warrant. Particularly should the vest I saw today add a touch of daintiness and freshness. It is of organdie. I think, with tucks running "north and south, and cast and west," resulting in a very attractive design of squarcs. The collar—one of those round filled collars opening in the back—is

Love Before Business
Deer Cynthia—During the summer months of last year I was employed in a store so as to get enough money to get the body of the shore. While was tentive to the fair sex, something which it am not. They were interested in him also, as he had something to be interested in, and that was money. My boss was flighty and like dt joke with the girls and he was bankrupt. Who was the cause of this? The women but before, and he was bankrupt. Who was the cause of this? The women folks mean disaster to men in the business world. Now the guestion his store in the store of the st

Well, have you routed out your spring coat yet, and looked it over to see it you can wear it this year? And does it need new buttons? Or would the appearance impression you always prefer the society of boys in preference to theirs, they will grow to dislike you. The fact that the girls do not come to the house when invited would not prove they do not like you. It's just probably that you give an indefinite invitation. Why not give an joily party, inviting the girls of your serge or cloth dress be improved by new buttons? If so, you will want to know that one shop has a whole the will prove they do not like you from the girls of buttons. By the dozen-of dull browns, greens, blues or black, and soll of them won't come, but some will select them a chance to see what good times you have at your bouse and they will want to come again. This will start things for you.

Has a reader a better plan to sug-

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEGGER, or chone the Woman's Department. Wainut

An Inexpensive Gift for Baby If you have a new baby to remember and cannot buy a costly present, make a slumber net to throw over bassingt or serambulator hood when the wee one deeps out of doors on pleasant days. The slumber net may be fashioned of

For the Tired **Business Man**

When Jim tells me he's going to have a hard day at the office, I know it's going to need something especially nice for dinner to make him the cheery, carefree husband 1 married-and on days like that I usually give him scalloped oysters because he likes them better that I heat and butter individual egg

shirrers, put in a piece of buttered toast, cover with the oysters, and sprinkle with salt, pepper, and a teaspoonful of Al Sauce. I bake all this in a hot oven until the edges ruffle, and garnish with toast points and lemon. It's really no bother at all. It's the A1 Sauce that does the trick. After that Jim's all pep and sunshine again. There's nothing like it to make him forget that he's a tired business



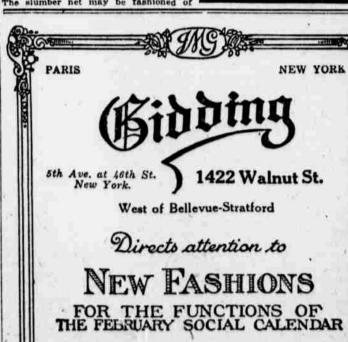
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Has a reader a better plan to suggest?

Things to Know To keep silver bright and avoid so such polishing, pour boiling hot strong orax water over the silver and let stand short while



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Electric Washer Think of it! Only \$7.50 First Payment

Mrs. Wilson Answers Questions My dear Mrs. Wilson-You are but we do not want them to grow so good helping people over hard places, I am following the sheep She is the "country-woman and come to you for counsel in a style," big-hearted and wholesome, but skilled in only this kind of Being chief of the service deservice.

a restaurant for my girls (cafepreciation for any help you may teria) and have engaged to cater give me, I am cordially yours, to us a most competent cook, one Mrs. M. R. K., Employment and Service Bureau. who is very liberal minded and cooperates with me in the idea that Reply to Mrs. M. R. K. Mrs. M. R. K .-- Any of these compleasing her patrons comes first

I have a daily attendance of some sixty-eight to eighty, which I believe will shortly grow to 100. My plan, which I outlined to her my plan, which I outlined to her in the beginning, was that she should always have a good soup, substantial and nourishing, in case some were not able to buy the dinner, this must be furnished at five cents. This she does. The next stipulation was that the dinner should must be limited in ner provided must be limited in price to fifteen cents. For this she provides a liberal portion of meat, always the best cuts; two vegetables and a sour pickle, beets, lettuce, etc. In addition, she sells "on her beef tongue, piquant sauce; creamed

own" pie or cake.

At present she has no rent or other charges to pay and is given a salary of \$10 and allowed whatcabbage and baked potatoes. ever profit she man make, and a helper at twenty-five cents per hour. The latter prepares the coffee, tables and clears away. Now, it has been my feeling that while she has more or less variety, the same things are re-peated at too short intervals. I have heard no complaints, but that its just what I want to forestall. oyster pie; fish pie; fish cutlets.

Boiled fish, with oyster or egg sauce; baked fish, with filling; egg cutlets; crab mest cutlets; fried Could you, taking this information as a groundwork, give me a list of combinations that, would make a change of every three weeks. The same group are our feeders. Of course, the regular limitations of Friday must be taken care of. She has been furnishing on these days corn or clam tritters, fish cakes and fried fish. and frankfurters and saugrkraut oysters, potato salad and coleslaw.

Celery Boiled pork Coleslaw

Assuring you of my warm ap-

afford a good bit of variety for your and then add Baked beans, with spare ribs; fried pig's feet, with mashed potatoes and sauerkraut; stewed beef heart; braised liver and onions; kidney stew, using - pork kidneys; browned top ribs of beef; goulash; macaroni and cheese; chop suey (pork, cabbage and noodles and tomatoes), baked in the oven and well seasoned; lamb potpie; lamb stew, with vegetables, then bake squares of pastry and place one on top of each service; braised oxtails; boiled

Baked dried lima beans, with country pork; hot meat loaf, with tomato sauce, chili con carni; corn pudding, baked potatoes, peas and coleslaw; hamburg steak, with tomato and onion sauce; clam chowder; clam fritters; oyster fritters;

My dear Mrs. Wilson-Will you kindly print in your column what to serve with a sauerkraut dinner besides mashed potatoes, including dessert? Thanking you for an early reply, Mrs. A. E. C.

Sauerkraut Dinner Scallions Sauerkraut Boiled potatoes Tomato custard Baked apple

Tomato Custard Rub two cupfuls of canned tomatoes through a fine sieve and then add six level tablespoonfuls of cornstarch. Dissolve the starch in the tomatoes and then bring to a boil. binations would be good and would son to taste with salt and paprika, en

One well-beaten egg.

One-half cupful of fine bread paprika, envelope.

If the face is thoroughly washed every night a little speck of rouge is not supposed to harm the skin. Its continued and heavy use undoubtedly makes the rumbs.

Pour into well-greased custard cups and then set the cups in a pan of warm water and bake in a slow oven for twenty-five minutes. Remove and let stand for ten minutes

A Mother 1 does 10 doe oven for twenty-five minutes. Remove and let stand for ten minutes and then unmold.

Of Interest to Women

The most elaborate typewriter ever built was made for the late Czarina of Russia by an American company. All parts of the machine ordinarily enameled black were of a brilliant blue. Inlaid with mother-of-pearl. The keys were of precious African Ivory, and the smaller metal parts were of solid gold.

Two of the greatest poems in the English language were written by chums competing against each other in friendly rivalry. They undertook to work at these poems for six months and then compare results. Keats went to the Isle of Wight and wrote "Endymion," and Shelley went to a small resort on the Thames and wrote "The Revolt of Islam."

Vogue of French Blue

Because of the sentiment connected with French blue and the actual fact that it is very becoming to most women, the dressmakers are bringing out accessories in this color. There are French blue handkerchiefs, slippers and stockinest; there are blouses of it made of handkerchief linen; and one of the foremost designers of tailored suits in the country uses French blue blouses are the distributes for manufacturing the country uses French blue blouses frilled from neck to waist under suits of the said and the

THI WOMAN'S EXCHANGE YESTERDAY'S ANSWERS TODAY'S INQUIRIES

1. Name a good game for the St. Valen-2. What is the heart auction that causes a great deal of fun at the valentine parts? 3. Is it correct to acknowledge an invitation to a reception or an at home?

4. What good use can be made of orange 5. What can be done with the kitchen table that has outlived its home in the kitchen?
6. How can old ink stains be removed?

Washington's Birthday Games o the Editor of Woman's Page: Dear Madam—Can you suggest games for a Washington's Birthday party for children? I will appreciate any help you can give me in this. I am mailing the games and hope the little ones enjoy the party.

"Adventures With a Purse" To the Editor of Woman's Page:

Cook for five minutes and then sea-son to taste with salt and reasily.

In order to find out the names of the articles mentioned in "Adventures With a Purse" you must send a self-addressed

A "Mother" Poem

I found the poem here in a co-of verse called "Our Mothers," written by a Charles S. Ross. DEAR OLD MOTHERS

I love old mothers—mothers with white hair And kindly eyes and lips grown softly murmured blessings over sleeping babes. There is a something in their quiet grace That speaks the calm of Sabbath after-noons; A knowledge in their deep unfaltering

That far outreaches all philosophy. Time with caressing touch about them The silver-threaded fairy shawl of age, While all the echoes of forgotten songs Seemed joined to lend sweetness to their speech. Old mothers! As they pass with slow-timed step.
Their trembling hands cling gently to youth's strength.
Sweet mothers! As they pass one sees again Old garden walks, old roses and old loves.

YESTERDAY'S ANSWERS Stripping" the garment to be dyed at home means taking out the old color before applying the new, if it has faded in streaks. Silk, cotton or wool can be boiled for a very few minutes in hot suds with a little washing soda. This must be only done for a very few minutes, as the washing node, is apt to have a shrinking and hard effect if the boiling lasts. Be sure to rinse in clear, warm water.

A little borax water boiled in the cof-fee pot twice a week keeps it remark-ably sweet.

with broad bands of velvet.

In washing washable kid gloves leave the soap in the gloves, not rinsing, but simply draiting off the suds; dry by wrapping in a towel.

When the fat on the stove takes fire throw sailt, flour or sand on it. It is highly dangerous to throw water, as this only feeds the flame. If it is a bad fire smother it with a rug.

all made of ruffles of white cheesecloth or some similar material would be very if decorated with little red Buy the tiny cardboard ones to be had in the shops and tack or paste plenty of them here and there on the costume. Make a cap of red satine to resemble a heart. The wide part of the heart fits right down on her head. Have her wear white slippers and stockings with red baby ribben lacing around the ankies.

It's Hard to Tell To the Editor of Woman's Page: Dear Madam—I have never written to you before so I would thank you very much for your attention. I have a brother in France. He is in the Seventy-eighth Division and the company is this. H. E. 307 F. A. Picase can you tell me when he is coming home in the Events Public Ledgers.